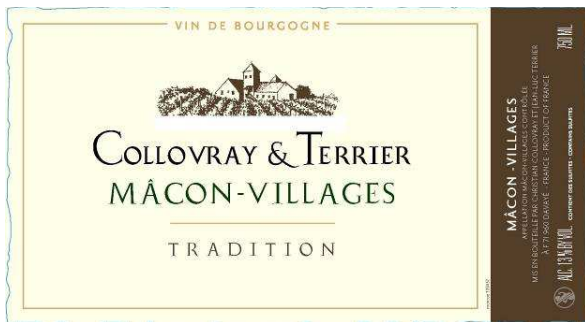


COLLOVRAY & TERRIER MÂCON-VILLAGES “TRADITION”



TERROIR

Our vines are situated in the limit of the Saint Véran Appellation (especially on the village of Davayé and Charnay) in the clay and limestone soils of Charnay, Davayé and Pierreclos. The Macon Villages vines allow us to obtain aromatic white wines, lively and fresh. Our Chardonnays vines are cultivated in the Mâconnais area close to the Vergisson and Solutré rocks classified “Great Natural Site of France”. This area is the most precocious area in Burgundy.

GRAPE VARIETY Chardonnay

VINIFICATION

The grapes are lightly pressed in a pneumatic press. The must is settling at low temperature. Alcoholic fermentation is done in temperature controlled stainless steel vats. After alcoholic and malolactic fermentations we blend the different soils and the aging last until February March.

TASTING NOTES

The nose gives us a rich flavour of white fruits as apricot and peach. The mouth is ample, round, with a good balance and lively.

Elegant, it finish on minerals and slightly acid notes. An attractive Mâcon-Villages, crisp with white fruits notes.

MATCHING WINE AND FOOD

This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.

PACKAGING:

Traditional burgundy bottle 0.75l/Natural cork/Cardboard of 12 bottles.

